

LTLM Gardens - The Sears' Family  
2097 Intertown Road - Petoskey - MI - 49770  
[ltml4491@gmail.com](mailto:ltml4491@gmail.com) - (231) 838-4491

## Oven Roasted Vegetables

Prep Time: 10 min | Cook Time: 20 min | Total Time: 30 min | Difficulty: Easy | Servings: 6

### Description:

These oven roasted veggies are perfectly tender and delicious. This healthy way of roasting can be used for all types of veggies, including radishes! Fresh green beans with radishes are a favorite in our household.

### Ingredients:

2 cups broccoli florets  
2 cups cauliflower florets  
2 cups sliced baby portobello mushrooms  
1 cup thin baby carrots  
1 red bell pepper, chopped  
1 small yellow onion, cut into 6 wedges  
2 tablespoons olive oil  
salt and fresh ground pepper, to taste  
1-1/2 teaspoons Italian Seasoning  
1/2 teaspoon garlic powder  
grated parmesan cheese, for garnish (optional)  
chopped fresh parsley, for garnish (optional)

### Directions:

Preheat oven to 425°F.  
Line a large baking sheet with foil or parchment paper.  
Add all the vegetables to the baking sheet.  
Add olive oil over the veggies and mix with either a wooden spoon or just use your hands.  
Season with salt, pepper, Italian Seasoning, and garlic powder; gently toss until thoroughly combined.  
Arrange all the veggies in a single layer.  
Bake for 15 to 20 minutes, stirring halfway through cooking. You want to roast the veggies until fork tender and lightly browned.  
Remove from oven. Serve.

